



ALTO VUELO

MALBEC ORGANIC 2006

HARVEST

□ D.O	Curico Valley
□ Clon	Masal
□ Date	April 25 th
□ Yield	9 TON/ha
□ Grape picking	Hand Picked

WINEMAKING

□ Destemming	100 %
□ Tanks	Stainless Stell
□ Fermentation period	7 days
□ Aging	10 months in barrels

CHEMICAL ANALYSIS

□ Alcohol	13,5
□ PH	3,76
□ Total acidity	5,17 g/L tartaric acid
□ Residual sugar	2,7 g/L

TASTING NOTES

□ Vibrant red in color. Notes of fruit of the forest and dark chocolate on the nose. The palate evidences powerful flavors of dark berry fruit and pepper corn, softly integrated with smokey leather notes from its barrel aging. Suitable for aging or immediate consumption.

